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**APPETIZERS**

*family-style · select 2 for your guests*

**TOMATO BRUSCHETTA**

**BUFALA MOZZARELLA & PROSCIUTTO**

parma prosciutto, imported bufala mozzarella, arugula salad

**MINI MEATBALLS**

herbs, tomato, basil, 2 per person

**WHITE TUNA CRUDO**

avocado, jalapeño, lemon, evoo

**COCONUT SHRIMP**

mango relish

**ANTIPASTO**

prosciutto, mortadella, speck, salami, parmigiano, olives

**FRIED CALAMARI**

cocktail sauce, caper aioli

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*Seafood Upgrades*

**SHRIMP COCKTAIL + \$15 PER PERSON**

(3 pcs/person)

**OYSTERS ON THE HALF SHELL + \$3 EACH**

cucumber mignonette, cocktail sauce, 1 dozen min.

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**SALADS**

*select 1 for your guests*

**CAESAR**

romaine hearts, shaved parmigiano, croutons

**MIXED GREENS**

garden vegetables, red wine vinaigrette

**KALE & APPLE**

golden raisins, pecorino, pickled onions, buttermilk ranch dressing

**CAPRESE**

vine ripened tomatoes, imported bufala mozzarella, fresh basil

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**MAIN COURSE**

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*à la carte · select 4 for your guests to choose from*

**BRANZINO**

capers, potatoes, olives, cherry tomatoes, lemon herb sauce

**SCOTTISH SALMON**

brown butter, fried capers

**LAKE SUPERIOR WHITEFISH**

broiled, herbs, citrus butter sauce

**CHICKEN BREAST VESUVIO**

garlic white wine sauce, rosemary

**CHICKEN MARSALA**

marsala wine, mushrooms

**RISOTTO PRIMAVERA**

with grilled chicken, sun-dried tomatoes

**VEAL PICCATA**

lemon, white wine, capers

**SLICED LONG ISLAND STRIP STEAK**

roasted mushroom reduction

**SHORT RIB RAVIOLACCI**

house-made ravioli, bolognese sauce, shaved parmigiano

**FETTUCCINE**

mushrooms, speck, fondue cream

**PEAR RAVIOLI**

roasted pear, parmigiano, toasted pine nuts, sun-dried tomatoes, mascarpone cream

**GRILLED VEGETABLES**

herbs, sun-dried tomatoes, toasted pine nuts, mascarpone cream

*Steak Upgrades*

**PETITE FILET** + \$10 PER PERSON

**VEAL CHOP** + \$15 PER PERSON

**LAMB RACK** + \$15 PER PERSON

**NEW YORK STRIP** + \$15 PER PERSON

**BONE-IN RIBEYE** + \$20 PER PERSON

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**SIDES**

*family-style · select 1 from each category*

**VEGETABLES**

ASPARAGUS  
BRUSSELS SPROUTS  
EVOO & GARLIC BROCCOLI  
CHIPOTLE BUTTERED CORN

**STARCHES**

MASHED POTATOES  
VESUVIO POTATOES  
ONION RINGS  
TRUFFLE FRIES

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**DESSERT**

*select 2 for your guests to choose from*

**ITALIAN GELATO TRIO**

direct from milan: chocolate, vanilla, hazelnut

**CHOCOLATE LAYER CAKE**

vanilla sauce, berries

**CRÈME BRÛLÉE**

french vanilla custard with caramelized sugar crust,  
fresh berry garnish

**KEY LIME PIE**

graham cracker crust, key lime zest, whipped cream

**WHITE CHOCOLATE MOUSSE CAKE**

layered sponge cake, white chocolate mousse,  
white chocolate shavings

[ COFFEE, TEA & SOFT DRINKS ARE INCLUDED | OPTIONS AND PRICING ARE SUBJECT TO CHANGE ]

[ price does not include alcohol or applicable sales tax (12.25%) | food and beverage minimums apply for all private dining events ]